

# Turkey Pot Pie

**Makes:** 100 Servings

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Ingredients	Weight	Measure
All-purpose flour	4 lb	
Salt		1 Tbsp
Shortening	2 1/4 lb	
Cold water		2 cups
Turkey, cooked and sliced	12 3/4 lb	
Frozen mixed vegetables	7 1/2 lb	
Margarine	1 1/4 lb	
Celery, chopped	2 1/2 lb	
Fresh onion, chopped	2 1/2 lb	
All-purpose flour	1 1/4 lb	
Turkey stock	1 3/4 gal	
Dried tarragon leaves		1/4 cup
Black pepper		1 Tbsp
Poultry seasoning		1 Tbsp
Large eggs, beaten with 3 Tbsp cold water		3 each

## Directions

## PASTRY

1. Combine flour and salt. Mix in cold shortening until it is the size of small peas.
2. Add cold water and mix just until the dry ingredients are moist. Cover and refrigerate for several hours to chill thoroughly.

## FILLING

1. Divide cooked and diced turkey (3 lb, 3 oz each) into four steam table pans (12"x20"x2.5").
2. Stir in thawed vegetables (1 lb, 14 oz per pan). Mix turkey and vegetables together.
3. Melt margarine over medium heat and add celery and onions. Cook until just tender, about 8 to 10 minutes.
4. Blend in flour, stirring constantly to make a golden brown roux, about 6 to 8 minutes.
5. Slowly add stock and stir until slightly thickened, about 10-15 minutes. Add tarragon, pepper, and seasoning. (Gravy will thicken during baking and standing.)

## ASSEMBLY

1. Pour about 2 1/4 qt of gravy mixture over turkey and vegetables in each pan. Stir well to combine.
2. Divide chilled pastry into four pieces (1 lb, 13 oz).
3. On a lightly floured surface, roll each pastry section into a 12" x 20" rectangle.
4. Place pastry on top of each steam table pan and tuck in the edges.
5. Gently brush egg mixture over the surface of each pastry rectangle.
6. Bake in a preheated 450°F conventional/thermal oven for 30 to 35 minutes or a 400°F convection oven for 20 to 25 minutes or until the internal temperature reaches 160°F and the crust is golden brown.

## SERVICE

1. Hold for 30 minutes at 180-190°F to allow the mixture to thicken. Cut each pan 5x5 (25 portions per pan).